HOTEL PRODUCTS MERCHANDIZING

UNIT CODE: HOS/CU/FB/CR/03/3/A

Relationship to Occupational Standards

This unit addresses the Unit of Competency: Merchandize food and beverage products

Duration of Unit: 40 hours

Unit Description

This unit deals with the Competencies required to merchandize food and beverage products. It involves promoting, upselling, cross selling and rendering happy hour service.

Summary of Learning Outcomes

- 1. Demonstrate products knowledge
- 2. Market food and beverage products
- 3. Undertake loyalty programmes

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Methods of Assessment
1. Demonstrate products knowledge	 Food and beverage product knowledge Common terminologies in food and beverage service Menu pricing Food and nutrition Ingredients, sauces and accompaniments Common food and beverage allergens 	 Written tests Observation Oral questioning Third party report

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Learning Outcome	Content	Methods of Assessment
2. Market and sell food and beverage products	 Menu cards design Restaurant products marketing Marketing tools Restaurant products sales techniques Guest's feedback Corporate Social Responsibility activities Special billing procedures Happy hour offers 	 Written tests Observation Oral questions Third party report

Suggested Methods of Instruction:

- Direct instruction
- Role play
- Case studies
- Field trips
- Discussions
- Demonstration by trainer
- Practice by the trainee

List of Recommended Resources:

stationery, POS sysytem, PMS sytem, manual checks, in-house guest list, reservation diary, captain orders, micros card, telephones, safety manuals, menus

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